

STARTERS

CREAMY BURRATA

RUSTIC COUNTRY BREAD.
NUT-FREE PESTO.
CONFIT TOMATOES.
AGED BALSAMIC &
COLD-PRESSED EVOO.
BASIL | 20

ARTISINAL BREAD

ROASTED GARLIC
COMPOUND BUTTER.
SHAVED PARMESAN.
AGED BALSAMIC &
EVOO. CHIVES | 12

STEALTH DIPPERS

THICK-CUT
DOUBLE-FRIED POTATOES.
SIGNATURE SPICE BLEND.
HOUSE-CRAFTED
GARLIC AIOLI.
SPICY TOMATO KETCHUP | 12

STUFFED MUSHROOMS

CHEESY HERB
FILLED MUSHROOMS.
CRISP BREADCRUMBS &
PARMIGIANO | 16

OYSTER ROCKEFELLER*

SAVORY HERB AND
ARUGULA MÉLANGE.
OVEN BAKED HERBED
BREADCRUMB.
PARMESAN | 21

CLASSIC MEATBALLS

SAN MARZANO POMODORO.
AGED PARMIGIANO-
REGGIANO.
NUT-FREE PESTO.
CHIVES | 15

CHARCUTERIE BOARD

HAND-SELECTED
CURED MEATS. FINE CHEESES.
SEASONAL ACCOMPANIMENTS.
HOUSE-MADE PRESERVES.

SMALL (1-2) | 20
MEDIUM (3-4) | 40
LARGE (6-8) | 70

ADD BREAD | 3

MAKE IT A
BOTTLE & BOARD
FOR \$10 MORE
DURING
HAPPY HOUR

SALADS

CLASSIC CAESAR*

CREAMY CAESAR
DRESSING.
ANCHOVY ESSENCE.
FRESH LEMON.
PARMESAN CRISPS.
CROUTONS.
SHAVED PARMIGIANO | 15

HOUSE SALAD

MIXED GREENS & ARUGULA.
RED ONION. TOMATO.
RED WINE VINAIGRETTE.
PARMIGIANO &
BREADCRUMB SPRINKLE | 8

GOLDEN BEET


MIXED GREENS.
GRAPEFRUIT SEGMENTS.
CRUMBLÉD GOAT CHEESE.
TOASTED PISTACHIOS.
POMEGRANATE
VINAIGRETTE.
BALSAMIC DRIZZLE | 17

ADD PROTEIN

GRILLED OR FRIED
CHICKEN | 8
SHRIMP* | 10
SALMON FILLET* | 12

-PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES-

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ENJOY 20% OFF
STARTERS AND SALADS
TUESDAY- SATURDAY
FROM 3-6PM

HANDCRAFTED PIZZAS

ENJOY BOGO 1/2 OFF
ALL PIZZAS
TUESDAY- SATURDAY
FROM 3-6PM

GLUTEN FREE CAULIFLOWER CRUST + 4
DAIRY FREE CHEESE AVAILABLE

MARGHERITA

CLASSIC MARINARA.
CREAMY MOZZARELLA.
GARLIC-INFUSED OLIVE OIL.
FRESH BASIL | 13

THE FIG DEAL

CREAMY BOURSIN. MOZZARELLA.
CAMELIZED ONIONS. FIG PRESERVES.
PEPPERY ARUGULA. PROSCIUTTO.
AGED PARMESAN.
BALSAMIC REDUCTION | 24

ORTOLANA

MARINARA. MOZZARELLA. WILD
MUSHROOMS. OLIVES.
BELL PEPPERS. SWEET ONIONS.
TOMATO. ARUGULA.
GARLIC OIL. AGED PARMESAN | 17

BIANCA

RICOTTA. MOZZARELLA.
AGED PARMESAN.
RED CHILI FLAKES.
ROASTED GARLIC OIL | 14

FUNGI

CREAMY BOURSIN. MELTED MOZZARELLA.
WILD MUSHROOMS. CARAMELIZED
ONIONS. GOAT CHEESE. SMOKY BACON.
TRUFFLE OIL. BALSAMIC REDUCTION.
CHIVES | 20

ULTIMATE PEPPERONI

CLASSIC MARINARA. MOZZARELLA.
CREAMY RICOTTA. HOT ITALIAN SAUSAGE.
PEPPERONI. AGED PARMESAN.
HOT HONEY DRIZZLE. FRESH BASIL | 22

THE BEARDED BUTCHER

MARINARA. MOZZARELLA. PEPPERONI.
GRILLED CHICKEN. HOT ITALIAN
SAUSAGE. SMOKED BACON. PARMESAN | 21

MAINS

SHRIMP ALFREDO*

BUTTERFLIED GARLIC HERB SHRIMP.
PAPPARDELLE PASTA.
CREAMY ALFREDO SAUCE.
PARMIGIANO. CHIVES | 26
VEGETARIAN | 17

SLOW-BRAISED BEEF

RED WINE REDUCTION.
RED SKIN GARLIC
MASHED POTATOES.
CRISPY FRIED SHALLOTS | 31

OVEN ROASTED SALMON*

CREAMY PARMIGIANO RISOTTO.
SEASONAL MARKET VEGETABLES.
CITRUS BUTTER EMULSION.
CRISPED CAPERS | 29

CHICKEN MARSALA

CRISPY BREADED CHICKEN.
MASHED POTATOES.
MARSALA MUSHROOM WINE SAUCE.
SEASONAL CURATED VEGETABLES | 24

SEAFOOD RAVIOLI*

LOBSTER. SHRIMP. SCALLOPS.
CALABRIAN CHILI CREAM SAUCE.
COLD-PRESSED EVOO.
FRESHLY GRATED PARMIGIANO | 27

FILET MIGNON*

CREAMY MASHED POTATOES.
SEASONAL VEGETABLES.
DECADENT DEMI-GLACE.
BLUE CHEESE CRUMBLES | 46
SERVED MEDIUM RARE

YOUR CULINARY EXPERIENCE WAS CONCEPTUALIZED BY CHEF AMBER SLAVIN